

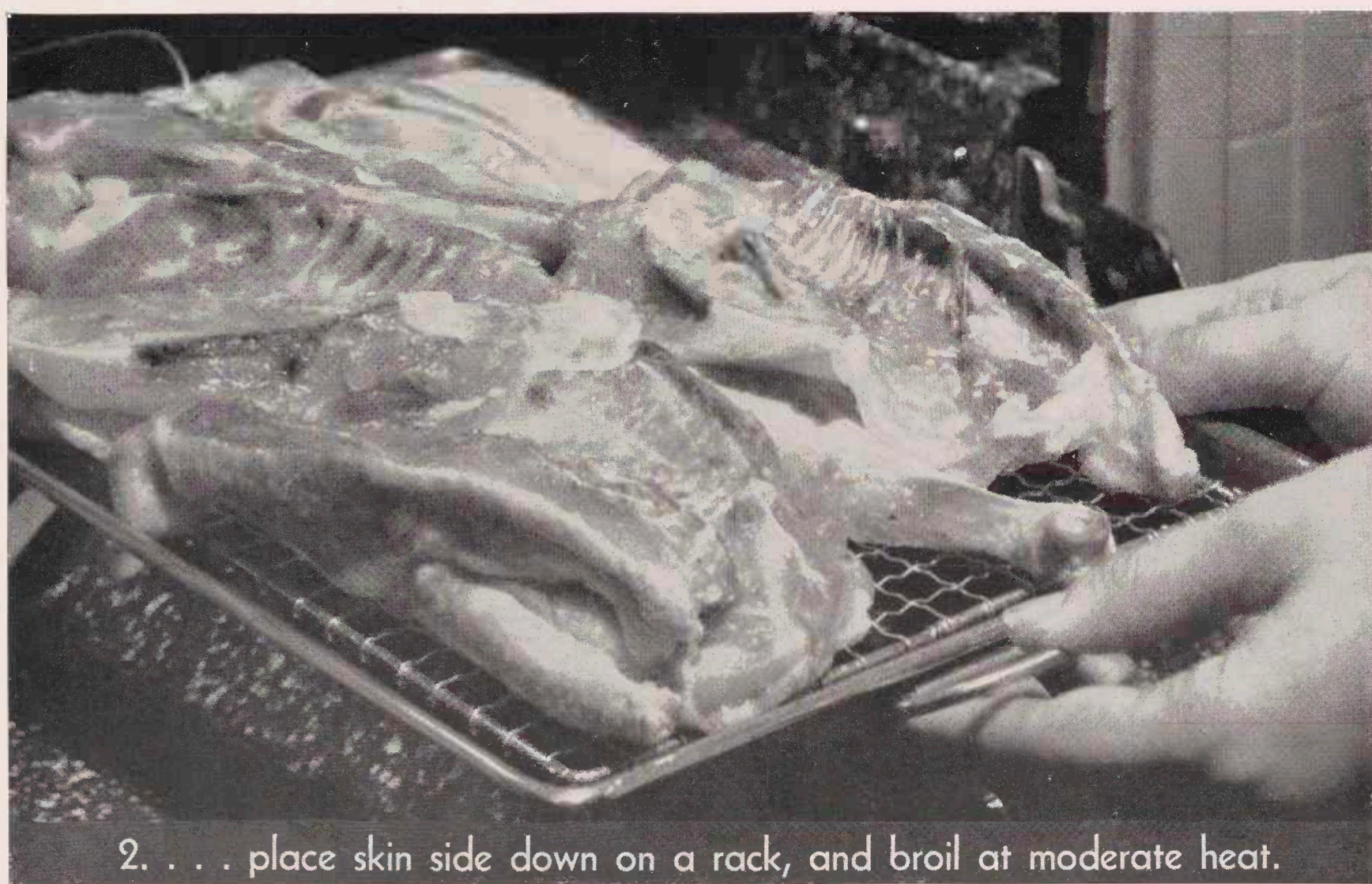
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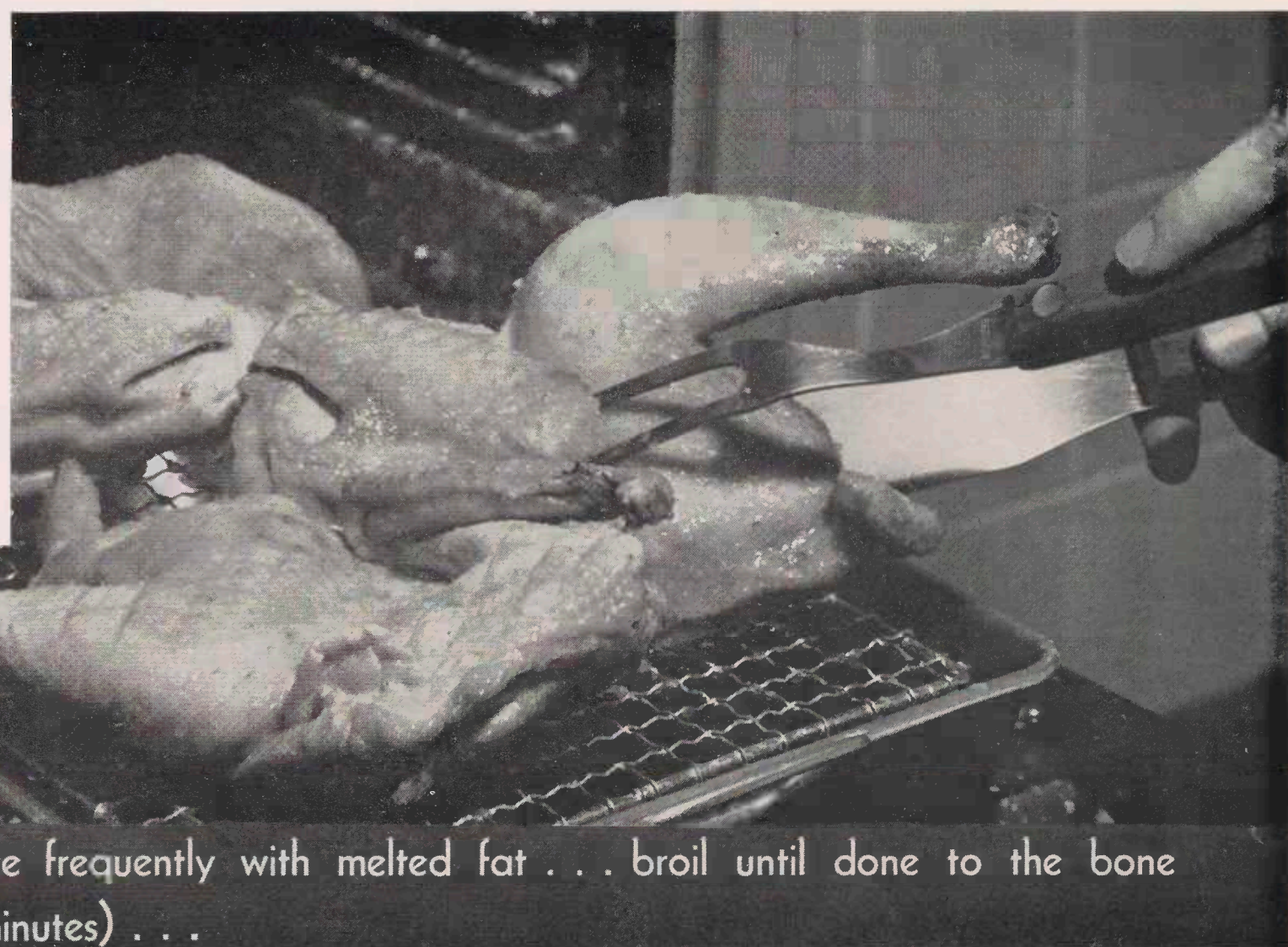
Broiling a young bird...



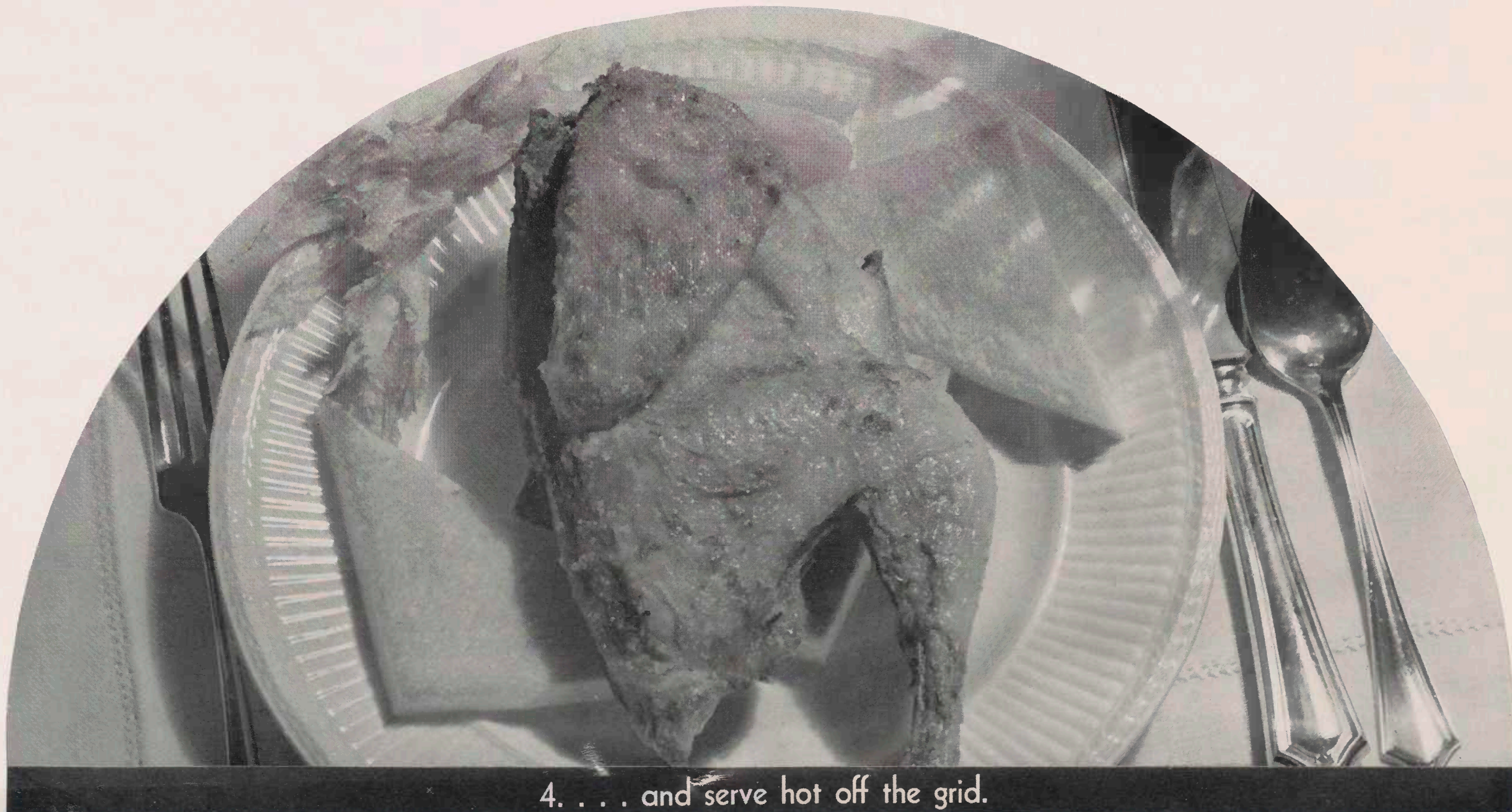
1. Split broilers down the back, or quarter. Season and coat with melted fat . . .



2. . . . place skin side down on a rack, and broil at moderate heat.



3. Turn, baste frequently with melted fat . . . broil until done to the bone (30 to 45 minutes) . . .



4. . . . and serve hot off the grid.